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APPLICANT : SENBA TOUKA KOGYO KK;

INVENTOR : TSUCHIDA SHIGERU;

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TITLE : PREPARATION OF SOYA MILK FOOD HAVING TASTE AND FLAVOR OF YOGURT

ABSTRACT : PURPOSE: To prepare the titled food, by adding a hot paste solution to a hot soya milk, stirring the mixture, adding an organic acid thereto, homogenizing the composition, optionally adding fruit juice and other additives, putting in a container, and cooling the product.

CONSTITUTION: Sugar is added to a soya milk liquid such as raw soya milk, conditioned soya milk, etc., and heated. Separately, a solution of one or more kinds of pastes such as agar, carrageenan, pectin, locust bean gum, etc. is heated, added to the above soya milk liquid, and stirred thoroughly. An organic acid such as lactic acid, citric acid, etc. is added to the mixture, and the mixture is further homogenized with a high-pressure homogenizer, if necessary mixed with fruit juice, fruit pulp, or flavor, filled into a container at a temperature higher than the solidification temperature of the paste, sealed, and cooled to obtain a soya milk food having the taste and flavor of yogurt.

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